



INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold Potatoes*



1 | 2
Long Green Pepper



1 | 1
Yellow Onion



1 tsp | 2 tsp
Garlic Powder



9 oz | 18 oz
Italian Pork Sausage



1.5 oz | 3 oz
Tomato Paste



1 TBSP | 1 TBSP
Italian Seasoning



2 | 4
Demi-Baguettes
Contains: Soy, Wheat



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk

*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

If you chose a different protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



9 oz | 18 oz
Italian Chicken Sausage Mix

Calories: 1000

ARTHUR AVENUE PORK SAUSAGE & PEPPER HEROES

with Melty Mozzarella & Garlic Potato Wedges



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1060



HELLO HEROES

Other names include "hoagie," "grinder," and "sub," ... but it's always a "hero" in New York!

SPOTLIGHT: ARTHUR AVENUE

Located in the Bronx in NYC, this historic street is full of specialty shops for Italian cheeses, breads, meats, pastas, and more!

BUST OUT

- Small bowl
- Kosher salt
- 2 Baking sheets
- Black pepper
- Large pan
- Olive oil (4 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP)

Contains: Milk

1 PREP & MAKE GARLIC BUTTER

- Adjust racks to top and middle positions and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into $\frac{1}{2}$ -inch-thick wedges. Halve, core, and thinly slice **green pepper** into strips. Halve, peel, and thinly slice **half the onion** (**whole onion** for 4 servings).
- Place **2 TBSP butter** (4 TBSP for 4) in a small microwave-safe bowl; microwave until just softened, 10-15 seconds. Stir in **$\frac{1}{4}$ tsp garlic powder** ($\frac{1}{2}$ tsp for 4) and a **pinch of salt**. (**You'll use the remaining garlic powder** in the next step.)

4 COOK SAUSAGE

- Meanwhile, remove **sausage*** from casing; discard casing.
- Heat a **drizzle of olive oil** in pan used for veggies over medium-high heat. Add sausage and cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. **TIP:** If there's excess grease in your pan, carefully pour it out.

Simply cook through this step as instructed, swapping in **chicken sausage*** for pork sausage. (No need to remove the casing—there is none!)

5 MAKE SAUCE

- Stir **tomato paste**, **half the Italian Seasoning**, and **$\frac{1}{2}$ cup water** into pan with **sausage**. (**For 4 servings, use all the Italian Seasoning and 1 cup water.**) Cook, stirring, until sauce is bubbling, 1-2 minutes. Taste and season with **salt** and **pepper**.

2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **drizzle of olive oil**, **remaining garlic powder**, **salt**, and **pepper**.
- Roast on top rack until browned and crispy, 20-25 minutes.

6 TOAST & ASSEMBLE

- When potatoes have about 5 minutes left, halve **baguettes** lengthwise, stopping before you get all the way through. Spread cut sides with **garlic butter**. Place, cut sides up, on a second baking sheet. **TIP:** Line sheet with foil first for easier cleanup.
- Toast on middle rack of oven until bread is golden, 3-4 minutes.
- Carefully spoon **sausage mixture** onto bottom halves; top with **veggies** and **mozzarella**. **TIP:** The sandwiches are supposed to be messy—don't be afraid to pile them high!
- Return to middle rack until cheese melts, 2-3 minutes more.



7 SERVE

- Close **heroes**, pressing down to secure. Divide between plates. Serve with **potato wedges** on the side.

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*Pork Sausage is fully cooked when internal temperature reaches 160°.

*Chicken Sausage is fully cooked when internal temperature reaches 165°.